

# Caramelised Bacon & Mushroom Risotto

with Apple & Walnut Salad

Grab your Meal Kit with this symbol



Leek



Button Mushrooms



Garlic



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Apple



Walnuts



Salad Leaves



Diced Bacon



Grated Parmesan Cheese

### Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **20-30 mins**  
Ready in: **40-50 mins**

Risotto is so delicious, but the prospect of all that stirring can sometimes be a bit daunting. Our version lets you put your risotto in the oven and forget about it until it's time to eat. All the creamy, luxurious texture with none of the elbow work!

### Pantry items

Olive Oil, Brown Sugar, Butter, Balsamic Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
leek	1	2
button mushrooms	1 packet	1 packet
garlic	3 cloves	6 cloves
diced bacon	1 packet	1 packet
<b>brown sugar*</b>	1 tsp	2 tsp
garlic & herb seasoning	1 sachet	1 sachet
arborio rice	1 packet	1 packet
<b>water*</b>	2 cups	4 cups
chicken-style stock powder	1 sachet (10g)	2 sachets (20g)
<b>butter*</b>	20g	40g
grated Parmesan cheese	1 packet (60g)	2 packets (120g)
apple	1	2
walnuts	1 packet	2 packets
<b>balsamic vinegar*</b>	drizzle	drizzle
salad leaves	1 small bag	1 medium bag

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3588kJ (858Cal)	807kJ (193Cal)
Protein (g)	32.4g	7.3g
Fat, total (g)	37.3g	8.4g
- saturated (g)	16.1g	3.6g
Carbohydrate (g)	95.4g	21.5g
- sugars (g)	12.2g	2.7g
Sodium (mg)	2044mg	460mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **leek** and **button mushrooms**. Finely chop **garlic**.



## Bake the risotto

- Transfer the **risotto** to a baking dish. Cover tightly with foil, then bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- When the risotto is done, remove from oven, then stir through the **butter** and **grated Parmesan cheese**. Season to taste.

**TIP:** Stir through a splash of water to loosen the risotto if needed.

**Little cooks:** Kids can add the finishing touch by sprinkling the cheese on top.



## Cook the bacon

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **3-5 minutes**.
- Add the **brown sugar** and a splash of **water** and cook until caramelised, **1-2 minutes**. Transfer to a paper towel-lined plate.

**Little cooks:** Kids can help out with measuring the brown sugar.



## Make the salad

- When the risotto has **5 minutes** cook time remaining, thinly slice **apple**. Roughly chop **walnuts**.
- In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**, then add **salad leaves**, **apple** and **walnuts**. Toss to combine.

**Little cooks:** Take the lead by tossing the salad!



## Make the risotto

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **leek** and **mushrooms** until browned, **6-8 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**.
- Add **garlic & herb seasoning** and **arborio rice** and stir to coat.
- Add the **water** and **chicken-style stock powder** and bring to the boil. Stir to combine, then remove from heat.



## Serve up

- Divide mushroom risotto between bowls. Top with caramelised bacon.
- Serve with apple and walnut salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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